

## MENU

100ml - £9.30

375ml half bottle - £28.00

Starters		Salads					
Our own Marinated Olives	£5.75	Chicken Caesar Salad, Cos Lettuce, Crispy Bacon, Kalamata Olives, Garlic Croutons,					
Homemade Haggis Scotch Egg with Curry Mayonnaise	£10.50	Parmesan Shaving, Caesar Dressing, Grilled Chicken Breast Vegetarian Opti				£14.50	
Devilled Lambs Kidneys on Toasted Bread, Watercress	£11.50	King Prawn and Roasted Chi	_			£18.50	
Chicken Liver Parfait, Homemade Piccalilli, Melba Toast	£12.50	Mango and Sun Blush Tomato, Lime and Sesame Oil Dressing (GF)  Vegan Op					
Classic Prawn Cocktail, Hot Rye Bread	£13.85	Burgers, Baguettes	& Sandwich	hes (Served with Ski	inny Fries and Colesla	w)	
Vegetarian Starters		Bacon, Brie and Red Onion Chutney Toasted Baguette					
Thyme Roasted Beetroot, Mascarpone and Horseradish Pannacotta, Beetroot Tuile	£11.50	Serrano Ham, Tomato and Cheddar Toasted Baguette  Halfway Bridge Cheese Burger, Crisp Bacon, Sourdough Bun  Oatmeal Crusted Hot Mackerel, Little Gem and Tartare Sauce Open Sandwich					
·							
Buttered Wild Mushrooms on Toasted Brioche, Truffle Dressing, Poached Egg Cherry Tomato Fondue with Toasted Goats Cheese, Pesto Dressing	£12.50						
Cherry Tomato Politic with Toasied Goals Cheese, resto Diessing		Severn and Wye Smoked Salmon and Avocado Open Sandwich				£18.50	
Mains		0.1.0.1					
Grilled Halibut Fillet, Crushed New Potatoes, Salsify, Samphire and Mussel Cream	£36.50	Side Orders					
Steamed Suet Pudding of the Day, Creamed Potatoes, Seasonal Greens, Red Wine Gravy	£18.50	Market Vegetables	£5.50	Skinny Fries		£5.50	
Roasted Pork Shoulder, Sultana and Apple Stuffing, Rosemary Roasted Root Vegetables and Baby Potatoes, Seasonal Vegetables, Pork Gravy	£23.50	Garden Peas Garlic Buttered Spinach	£5.50 £6.50	House Salad Bowl of Coles	law	£5.50 £5.50	
Seared Calves Liver, Creamed Potatoes, Seasonal Greens, Streaky Bacon Crisp, Shallot and Balsamic Jus	£23.50	Hand Cut Chips	£5.50				
Beer Battered Cod, Triple Cooked Chips, Minted Peas, Lemon Wedge, Tartare Sauce (GF)	£19.50	D. ddin m					
Moroccan Braised Lamb Shank, Chick Pea Tagine, Spiced Cous Cous	£33.00	Puddings					
8oz Local Reared Rib Eye Steak, Triple Cooked Chips, Confit Tomato, Chestnut Mushrooms, Watercress with either Peppercorn Sauce or Garlic Butter		Marmalade Steamed Pudding, Orange Gelato				£8.50	
	£36.50	Hot Chocolate Fondant, Raspberry Coulis, Pistachio Ice Cream				£10.50	
17		Brioche Bread and Butter Pu	· ·	•	, 1		
Vegetarian Mains		Poached Pineapple and Pear,		-		£9.00	
Puy Lentil and Wild Mushroom Cannelloni, Vegan Cheese Sauce, Tomato Essence, Pesto Oil and Shaved Truffle (Vegan)	£23.50	Selection of Ice Cream and Sorbets by Mooka of Petersfield £6.50 2 Scoops £7.50 3  Selection of English Cheeses with Miller's Toast, Quince Jelly, Grapes				£12.50	
Butternut Squash, Swede and Truffle Mushroom Brique Pastry Roll, White Bean Ragout and Confit Tomato (Vegan)	£19.50						
Thai Green Vegetable Curry, Pak Choi, Sugar Snap, Baby Corn and Green Peppers with		Stickies					
Thai Jasmine Rice (Vegan)		La Fleur d'Or, Sauterne An immediately inviting nose	, combining apricot f	ruit, creamy patisser		l - £10.10 e - £58.00	

Allergen Information sheets are available for all our dishes, please ask a member of our team for assistance.

Finca Antigua, Moscatel, Spain

A stunning mixture of concentration and orangey freshness

ROSÉ WINES	125ML	175ML	CARAFE	BOTTLE
1. LES LAURIERS CINSAULT/GRENACHE ROSE Languedoc-Roussillon, France, 2021/22 Delicate yet fruity with aroma of wild berries and refreshing palate brimming with strawberries and plums.	5.00	7.45	18.55	26.50
2. PINOT GRIGIO ROSÉ, MANNARA IGT Venezie, Italy   2021/22 With lifted romas of flowers and strawberries, red berry fruiton the palate and a soft, round finish.	6.40	8.25	21.55	29.50
3. OLIVIER COSTE ROSE, Pays d'Oc,France   2022 A plump, but dry palate with flavours of strawberry and blackberry. Beautifully fresh and round, almost 'Provence' in style.	7.50	9.65	26.25	35.50
4. MINUTY 'M', CHÂTEAU MINUTY Côtes de Provence, France   2021/22  A beautiful pale pink colour, with aromas of redcurrants giving way to a fresh, yet well rounded palate offering delicate flavours of peaches and candied orange peel	8.30	10.45	28.25	40.50
WHITE WINES	125ML	175ML	CARAFE	BOTTLE
5. PIENO SUD BIANCO (Grecanico/Inzolia) Sicily, Italy   2020/21 This delicately perfumed blend of native Sicilian grapes offers ripe pear and apple fruit, a hint of spice and lemony crispness.	5.50	7.05	17.80	26.50
6. SAUVIGNON BLANC, ETNIA, MANCURA Chile   2022/23 Offering aromas of gooseberry and elderflower, leading to a refreshing medium-bodied palate with green apple fruits.	5.90	7.65	20.05	27.50
7. ANGELO GRILLO, DOC, Sicily, Italy 2021/22 This delicious Sicilian variety exhibits wonderful minerality, saltiness, with a hint of Aprico that follows through to the finish!	ot 6.50	8.25	21.30	29.50
8. BYTER CHENIN BLANC, NEIL JOUBERT, PAARL South Africa 2021/22 Lovely honeydew melon and pears, beautifully balanced with just a hint of peach.	6.60	8.55	22.00	30.00
9. PICPOUL DE PINET, BEAUVIGNAC Languedoc, France   2021/22 Elegant aromas of citrus and pear with a crisp, mineral palate ideally suited to seafood.	6.80	8.75	23.05	31.50
10. PINOT GRIGIO, CASTEL FIRMIAN, MEZZACORONA Trentino, Italy   2021/22 Gold medal winner - very clean, elegant and balanced, with a gentle floral aroma and a refreshing finish.	6.80	9.05	23.75	32.50
11. RIOJA BLANCO, BODEGAS VALDEMAR Rioja, Spain   2021/22				
Bursts with good acidity and sweet fruit flavours; honeydew melon, lemon curd, with long mineral and Saline finish,	7.30	9.30	24.30	33.50
12. CHARDONNAY RESERVE <i>Poco Mas, Central Valley, Chile</i>   2021/22 Bursting with character: apricots, peaches and citrus. The palate is smooth and fresh.	7.50	9.65	25.25	34.50
13. VIOGNIER, 'DAWN PICKED', FOXWOOD Languedoc, France   2021/22 This wine has classic Viognier characters of ripe apricot and summer flowers. Medium-ful bodied, with a soft texture and a refreshing streak of citrus. This is summer in a glass.	l 7.70	9.95	26.05	35.50
14. SAUVIGNON BLANC, FIDDLEHEAD New Zealand   2022 Vibrant gooseberry, passionfruit and nectarine backed with hints of herbaciousness. Impressive weight and flavour.	8.10	10.45	27.55	37.50
16. CHABLIS, DOMAINE SAINT CLAIRE, JEAN-MARC BROCARD France   2021/22 Pure, mineral aromas, plus notes of citrus. The palate is classic: crisp and delicious.				59.00

Vintages subject to availability. An alternative vintage may be offered at the existing price. Wines may contain sulphites, egg or milk products.

SPARKLING WINE & CHAMPAGNE			125ML	BOTTLE
17. PROSECCO, CA'DEL CONSOLE Italy   NV Aromas of spring flowers and stone fruit, delicate citrus on the palate, fine bubbles and a clean, dry finish.				38.50
18. SUSSEX SPARKLING, UPPERTON VINEYARD Petworth, England   NV A family run, award winning, English vineyard dedicated to making magnificent English sparkling wine produced from high quality grapes using traditional Champagne methods.			12.50	59.50
19. COOLHURST LADY ELIZABETH SPARKLING ROSE Mannings Heath, West Sussex, England   2016 An attractive pale salmon colour with a soft, fine mousse. Tangy, tangerine fruit on the front palate, and a really pronounced Pinot Noir character on the finish.				72.00
20. DRAPPIER PREMIER CRU Champagne, France   NV Elegant and fresh on the nose. Firm and intense, pear, spices, vanilla and a hint of acaicia honey. Toasty bread, long on the palate with a light hazelnut aftertaste.				65.50
21. DRAPPIER BRUT NATURE ZERO DOSAGE Champagne, France   NV A Blanc de Noirs of compelling purity, this Champagne is elegant and bone dry with delicated and lemon notes, filled out by richer flavours of pear and white peach.		69.00		
RED WINES	125ML	175ML	CARAFE	BOTTLE
23. PIENO SUD ROSSO (Nero d'Avola/Frapato) Sicily, Italy   2021/22  Juicy, well-balanced that captures the sunshine of Sicily, with a blend of red fruit and spicy characters.	5.50	7.15	18.55	26.50
24. CABERNET SAUVIGNON/MERLOT, ETNIA, MANCURA Chile   2020/21 Pronounced blackberry aromas mingled with touches of leather and chocolate. Beautifully soft and fruity in the mouth.	5.90	7.65	20.05	27.50
25. PATRYSBULT PINOTAGE, NEIL JOUBERT PAARL South Africa 2019/20 Loaded with dark spicy fruit, a hint of black chocolate and tobacco!	6.30	8.25	21.30	29.50
26. TEMPRANILLO BARRICA 3, CANDIDATO Spain   2019/20 Impressively concentrated Rioja-style wine, with vanilla oak seasoning, lush rhubarb and strawberry fruit.	6.60	8.55	22.25	30.50
27. PINOT NOIR RESERVA PIONERO, MORANDÉ Casablanca, Chile   2021/22 Delightful nose of strawberries, raspberries and spice, leading to a typically elegant palate: medium and full of juicy fruit.	6.80	8.75	23.03	31.50
28. ORGANIC NERO D'AVOLA, MONTALTO Sicily   2020/21 Notes of ripe red fruits, sweet spices and liquorice. The fruit flavours continue on the generous palate.	7.10	9.05	23.25	32.50
29. MALBEC LO TENGO, BODEGA NORTON Argentina   2022 Aromas of ripe red fruit, cassis and black pepper, with more fruit and a touch of spice on the palate. Elegant and smooth with a long finish.	7.30	9.35	24.55	33.50
30. SHIRAZ, 'MATHILDA', TOURNON Victoria, Australia   2019/20  Deep black fruit flavours are supported by elegant and silky tannins. The finish is spicy and savoury, with notes of black pepper and earth.	7.50	9.65	25.25	34.50
31. PODERE MONTEPULCIANO D'ABRUZZO, UMANI RONCHI, Marche, Italy 2019/2 Delicate aromas of plum and morello cherry, yet robust and full bodied in the mouth. Beautiful dry finish!	7.70	9.85	25.00	34.90
32. RIOJA CRIANZA, PROMESA Martinez Bujanda, Spain   2019/20 Delicious velvety Rioja which, after five years maturing, is showing its sophisticated savoury side as well as rich berry fruit and subtle oak influence.				36.00
33. CORRALILLIO CARMENERE, MATETIC, Rapel, Chile   2020 Fragrant and lively. The classic spice and herbaceous character of this grape comes through on the palate with a smooth and easy-going finish that remains rich in fruit				43.50
34. SAINT-EMILION, CHATEAU GUERINIERE Bordeaux, France 2018 Merlot based showing intense fruit with lovely red cherry flavours, spice, with soft tannins. Pure and persistent.				59.00